

# Vegan Tofu Enchiladas by Denise DeHeun

Gluten-free

Sauce

- 2 med onions
- 2 cloves garlic
- 1 Red pepper

- 800 ml tomatoes  
Spices

- 2 - 398 ml cans of pitted ripe olives
- 2 - 540 ml Romano beans
- 2 - 350 or 450 ml firm tofu
- 24 - Corn Tortillas
- "cilantro", Mexican oregano
- chili powders
- salt, pepper

- Dice onions + sauté until soft + add minced garlic + diced red pepper + set aside.
  - Mince olives - add to large bowl
  - Mince romano beans "
  - Mince tofu until crumbles (small) + add to bowl
- Add onion, pepper sauté + mix with spices.

Warm tortillas, one by one in frying pan + keep warm on tray (cover with towel).

Drizzle large rectangular baking dish with olive oil.  
Spoon filling onto tortillas, roll + place seam side down in baking dish.  
Heat sauce + pour over tortillas. Bake 350° over